

A La Carte Menu

To Begin With...

Sourdough Basket Smoked Whipped Butter, Honey	£8.50
Padron Peppers Dill Salt Flakes (VE, GF)	£8.00
Baby Roasted Chorizo Romesco Sauce, Crispy Onion	£9.00

Starters

Raw Salt Cod Heritage Tomato, Olives, Celery, Croute	£14.00
Confit Duck Leg Cucumber, Mint, Endive, Bordeaux Reduction	£14.00
Shallot Tarte Tatin Goat's Cheese Mousse, Pine Nut, Rocket	£12.00
40c Trout Sous Vide Nettles Spaetzle, Crème Fraiche, Sea Fennel	£13.00
Rabbit Rillettes Figs, Potato Shards, Tapenade	£14.00
Asparagus and Potato Smoked Salt, Saffron Dressed New Potato, Red Pepper, Caviar Sauce	£14.00

Grill

All are served with Confit Tomato, Portobello Mushroom and Fries

Whole Sea Bass	£26.00
30 Days Dry Aged Sirloin 10oz	£38.00
Lamb Rump 8oz	£34.00
30 Days Dry Aged Beef Fillet 8oz	£40.00
Cornfed Chicken Supreme 7oz	£24.00
Sauce	
Chimichurri, Lemon Garlic Thyme Butter, Peppercorn, Red Wine Jus, Café de Paris	£5.00

Main Courses

Roasted Pork Loin Apples, Lyonnaise Potato, Juniper Jus	£29.00
Lemon Sole Spring Young Vegetables, Lemon, Grenobloise Sauce	£28.00
Veal Cordon Bleu Cherry Vine Tomato Compote, Baby Watercress, Soubise Sauce	£29.00
Sweet Potato Mille Feuille Chanterelle, Wild Garlic, Broad Beans	£24.00
Fillet Of Cod Garden Peas, Clams, Chervil Verjus	£28.00
Crispy Soft Duck Egg Asparagus Mélange, Courgette, Choron Sauce	£26.00

Sides

Fries	£5.00
Triple Cooked Pont Neuf Potato	£5.00
Charred Broccoli With Balsamic Glaze	£5.00
Petit Pois, Shallot And Vinaigrette	£5.00
Spinach Sauteed Or Creamed	£5.00
Spring Vegetables Salad	£5.00

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. VG = Vegetarian, VE = Vegan, GF = Gluten Free